

# Sundays

A discretionary gratuity of 10% will be added to your bill.

## STARTERS

Olives & Local Bread <i>Oil of Wight and balsamic</i> <b>VE*</b>	7
Gambas <i>Confit Isle of Wight tomatoes, chives, local bread</i> <b>GF*</b>	12
Baked Camembert <i>Confit garlic, rosemary, local bread</i> <b>V GF*</b>	13
Crab & Lobster Bisque <i>Served with local bread</i> <b>GF*</b>	10
Smoked Salmon, Crab & Avocado Timbal <i>Pea shoots and sumac</i> <b>GF</b>	13

## MAINS

Local Woodfords Pork Chop <i>Truffle mash, cider jus and greens</i>	19
Homemade Fish Pie <i>Served with seasonal vegetables</i> <b>GF</b>	18
Steak, Red Wine & Thyme Pie <i>Served with a choice of potato and seasonal vegetables</i>	18
Prime 8oz IW Burger <i>Brioche bun, salad, burger relish, cheese and chips</i> <b>GF*</b>	16
Buttermilk Chicken Burger <i>Brioche bun, salad, mayo, cheese and chips</i>	16
Roasted Butternut Risotto <i>Aubergine steak, chilli, coriander and walnut</i> <b>VE GF</b>	15
Beer Battered Cod & Triple Cooked Chips <i>Tartar sauce, peas and lemon</i>	17
Local Woodfords Sausages <i>Bubble and squeak, onion gravy</i>	16
Baked Hake Fillet <i>With a pesto and parmesan herb crust on a bed of risotto</i> <b>GF</b>	22
Chef's Cut of the Day <i>See Specials Board for today's choice and price</i> <b>GF</b>	--
Half & Whole Lobster <i>Garlic butter, yoghurt mayo, green salad, chunky chips</i> <b>GF</b> 30/58 Add Thermidor Sauce £4	
Wild Mushroom Tagliatelle <i>With garlic bread. Add Chicken £5</i> <b>VE*</b>	12

### SALADS

Served with fresh leaves, IW tomatoes, cucumber pearls, spring onions, olives, pickled pink onions, cold pressed rapeseed

Grilled Chicken Breast & Caesar Dressing <b>GF</b>	17
Charred Halloumi <b>V GF</b>	14
Crab Salad	20

## SUNDAY LUNCH SPECIAL...

Choose Either a **STARTER** or **DESSERT**  
For Just **£1** With Any Roast Main Purchased!

### STARTERS

Chef's Soup of the Day <i>With toasted ciabatta</i> <b>V GF*</b>
Roasted Butternut Squash Risotto <i>Pickled chilli, coriander and walnut</i> <b>V</b>
Pan Fried Mushrooms <i>Toasted muffin, yoghurt mayo, parsley</i> <b>V GF*</b>

### ROAST MAINS

Our superb homemade roast are served with all the trimmings:  
*Honey Roasted Carrots & Parsnips, Cauliflower Cheese, Braised Red Cabbage, Seasonal Greens, Yorkshire Pudding*

Roast Topside of Beef	18
Roasted Shoulder of Lamb	19
Roasted Loin of Pork	17
Mixed Meats	25
Vegetable Wellington <b>V</b>	16

### DESSERTS

Sticky Toffee Pudding <i>Toffee sauce and vanilla ice cream</i> <b>V</b>
Chocolate Brownie <i>Berry compote, vanilla ice cream</i> <b>V GF</b>
Traditional Bread & Butter Pudding <i>Crème Anglaise</i> <b>V</b>
Fruit Crumble <i>Crème Anglaise</i> <b>GF</b>

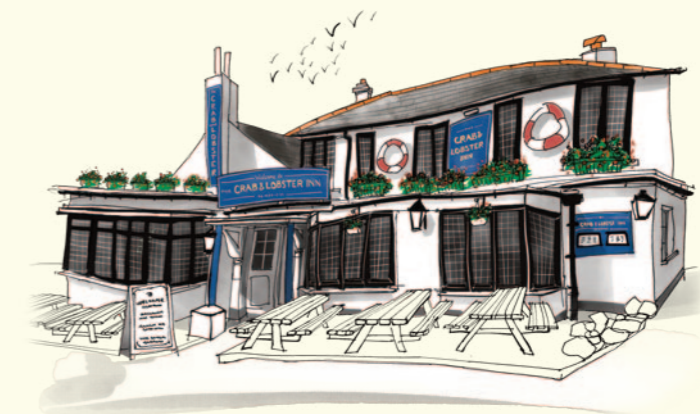
## SHARERS FOR 2 OR MORE

Honey & Sesame Chipolatas, Baked Camembert,  
Pork Scratchings, Olives, Apple Sauce,  
Onion Chutney, Local Bread  
28

Fish Goujons, Tiger Prawns, Dressed Crab,  
Smoked Salmon, Marinated Mussels, Chilli & Lime Dressing,  
Marie Rose Sauce, Capers Local Bread  
38

## SIDES

Chunky Chips 4	Small House Salad 5
Cheesy Chunly Chips 5	Crab & Garlic Bread 8
Seasonal Vegetables 6	Garlic Bread 4



**V** Vegetarian **VE** Vegan **VE\*** Vegan option available  
**GF** Gluten Free **GF\*** Gluten Free option available

### Allergies & Intolerances

If you have an allergy or an intolerance, please let your server know before ordering as not all ingredients are listed. While we make every effort to control cross contamination, our ingredients are manufactured and our dishes are prepared in an environment where allergens are present. Remember, fish is a natural product and whilst every care is taken in its preparation, we cannot absolutely guarantee no bones will be present.